

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon,
house-made pickle relish 14

JUMBO SHRIMP COCKTAIL

Old Bay shrimp, cocktail sauce,
lemon aioli 20

FAMOUS STEAK & BISCUITS*

Seared filet, caramelized onion aioli,
house-made biscuits 18

TUNA STACK*

Hawaiian ahi, avocado, roasted pineapple,
sriracha aioli, sesame wontons 19

STEAK EGG ROLLS

Spicy ranch, chimichurri 18

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

SOUPS & SALADS

House-made dressings Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

THE WEDGE

Bacon, tomatoes, herb vinaigrette,
bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

Rustic croutons, hard boiled egg,
cucumbers, bacon, tomatoes, cheddar 14

STEAK SALAD*

Seared filet, avocado, bleu cheese,
vine-ripened tomatoes, bacon, Dijon
vinaigrette, buttermilk ranch 26

SHRIMP LOUIE

Tomatoes, avocado, jumbo shrimp,
herb vinaigrette, 1000 Island 24

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 49

PRIME RIB OF BEEF*

12 oz. 45

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 58

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 38



All Filets Mignons, Steaks, and Prime Rib are served with your choice of Au Gratin Potatoes, Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 54

CENTER CUT*

Petite Cut 7 oz. 47 | Regular Cut 10 oz. 53

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared crab cake, Dijon mustard sauce 46

ACCOMPANIMENTS

SAUCES

Truffle Butter	4	Béarnaise	4
Chimichurri	4	Mushroom Madeira	4
Au Poivre	4		

Trio 10

SPECIALTY

Oscar Style	12
Crab Cake	16
Bleu Cheese Encrusted	4

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 10

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
sushi rice, asparagus 29

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 29

AHI TUNA*

Sesame crusted, sriracha aioli, soy ginger
sherry sauce, sushi rice, spinach 34

PASTA PESCATORE

Roasted red pepper cream sauce, crab,
shrimp, spinach 29

CEDAR PLANK SALMON*

Oven roasted Faroe Islands cold water salmon,
lemon Dijon butter, whipped potatoes,
broccoli (available simply grilled) 34

FRENCH ONION BURGER

Gruyère, caramelized onions, arugula,
1000 Island, parmesan fries 19

BISTRO CHICKEN

Panko crusted, parmesan cheese, broccoli
lemon caper sauce, whipped potatoes 28

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon,
chimichurri, whipped potatoes 46

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomatoes,
beurre blanc, whipped potatoes, broccoli 28

DOUBLE BONE PORK CHOP*

Cured in-house, slow roasted, bourbon cherry
sauce, whipped potatoes, broccoli 35

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 27

SIDES

Au Gratin Potatoes
Parmesan Truffle French Fries
One Pound Baked Potato
Potato Wedges

Whipped Potatoes
Caramelized Onion Whipped Potatoes
Broccoli w/ Garlic Butter
Creamed Spinach

Sautéed Asparagus
Smoked Gouda Mac & Cheese
Sweet Potato Casserole
Crispy Bacon Brussels Sprouts

WINES WE LOVE & DRINK

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	18	54
Craggy Range <i>TE MUNA</i> SAUVIGNON BLANC – Martinborough, New Zealand	13	17	50
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	19	58
ROMBAUER CHARDONNAY – Carneros			72
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France			130
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	18	22	88
BÖEN BY BELLE GLOS PINOT NOIR – California	14	18	54
HONIG CABERNET SAUVIGNON – Napa Valley			75
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California			60

WHITE WINES

	6oz	9oz	BTL
CHAMPAGNE & SPARKLING			
LA MARCA PROSECCO – DOC Veneto	12	16	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	17	50
GLORIA FERRER ROSÉ – Carneros	13	17	50
LOUIS ROEDERER BRUT PREMIER – Epernay, France			60
POL ROGER <i>RESERVE</i> – Epernay, France			110
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France			130
CHARDONNAY			
MER SOLEIL SILVER 'UNOAKED' – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	18	54
LOUIS LATOUR 'GRAND ARDECHE' – France	15	19	58
ZD – California	16	20	62
GRAYSON CELLARS – California			40
THE PRISONER – Napa Valley			58
ROMBAUER – Carneros			72
RAMEY – Russian River Valley			80
CAKEBREAD CELLARS – Napa Valley			85
FLOWERS – Sonoma Coast			85
CHALK HILL <i>ESTATE BOTTLED</i> – Chalk Hill			90
SAUVIGNON BLANC			
DASHWOOD – Marlborough, New Zealand	12	16	46
Craggy Range <i>TE MUNA</i> – New Zealand	13	17	50
CHALK HILL <i>ESTATE BOTTLED</i> – Chalk Hill			55
CAKEBREAD CELLARS – Napa Valley			65
OTHER WHITES & ROSÉ			
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	18	54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	19	58
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT <i>RESERVE</i> RIESLING – Alsace, France	13	17	50
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	13	17	50

RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON & CABERNET BLENDS			
THREADCOUNT BY QUILT – California	12	16	46
ST. FRANCIS – Sonoma County	16	20	62
AUSTIN HOPE – Paso Robles (liter bottle)	18	22	88
DAOU – Paso Robles			58
STARMONT – Napa Valley			50
QUILT – Napa Valley			62
HONIG – Napa Valley			75
JORDAN – Alexander Valley			80
ELIZABETH SPENCER 'SPECIAL CUVÉE' – Napa Valley			82
SEQUOIA GROVE – Napa Valley			85
CHALK HILL <i>ESTATE RED</i> – Chalk Hill			90
FRANK FAMILY – Napa Valley			98
RAMEY – Napa Valley			105
CHAPPELLET 'SIGNATURE' – Napa Valley			125
PAPILLON BY ORIN SWIFT – Napa Valley			125
CAYMUS VINEYARDS – Napa Valley			135
PAUL HOBBS – Napa Valley			170
MERLOT			
J. LOHR "LOS OSOS" – Paso Robles	12	16	46
MARKHAM 'SIX STACK' – North Coast	14	18	54
ADVICE FROM JOHN BY ORIN SWIFT – Napa Valley			50
DUCKHORN VINEYARDS – Napa Valley			85
PINOT NOIR			
BÖEN BY BELLE GLOS – California	14	18	54
ARGYLE 'BLOOMHOUSE' – Willamette Valley	15	19	58
SIDURI – Willamette Valley	16	20	62
THE FOUR GRACES – Willamette Valley			58
BELLE GLOS 'BALADE' – Santa Rita Hills			62
GARY FARRELL – Russian River Valley			72
FOLEY <i>ESTATE</i> – Sta. Rita Hills			80
ENROUTE 'LES POMMIERS' – Russian River Valley			82
BELLE GLOS 'DAIRYMAN' – Russian River Valley			90
FLOWERS – Sonoma Coast			95
DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley			105
ZINFANDEL			
SALDO – California	15	19	58
FROG'S LEAP – Napa Valley			55
8 YEARS IN THE DESERT BY ORIN SWIFT – California			60
RIDGE <i>EAST BENCH</i> – Dry Creek Valley			75
OTHER INTERESTING REDS			
ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	12	16	46
ABSTRACT BY ORIN SWIFT – Saint Helena, California	15	19	58
THE PRISONER RED BLEND – California	16	20	62
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	21	66
SHINAS <i>ESTATE 'THE GUILTY'</i> SHIRAZ – Victoria, Australia			48
MOLLYDOOKER 'CARNIVAL OF LOVE' – McLaren Vale, Australia			135

Corkage fee, \$25.

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BRUNCH FEATURES

LOBSTER AVOCADO TOAST 24

Cold water Maine lobster, Hass avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SHRIMP AND GRITS 24

Jumbo Cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

SMOKED SALMON BENEDICT 17

Smoked salmon, over easy eggs, English muffin, hollandaise, country potatoes

CRISPY CHICKEN AND WAFFLE 16

(Available with Hot Chicken)

Thick-cut bacon, pure maple syrup

RED VELVET WAFFLE 15

Thick-cut bacon, pure maple syrup

BRUNCH BURGER* 20

Stacked steak burger, cheese, applewood smoked bacon, over easy egg, local brioche, country potatoes

STONEY RIVER BREAKFAST SKILLET 18

Scrambled eggs, thick-cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

SIDES

Country potatoes • Cheese grits

BRUNCH COCKTAILS

BLOODY MARY 8

Bold spices, vodka, rosemary

WHITE SANGRIA 8

Sauvignon Blanc, St~Germain, Tuaca

RED SANGRIA 8

Pinot Noir, brandy, fruit juices

BREAKFAST MARTINI 8

Vodka, orange marmalade, fresh citrus

MIMOSA 8

Fresh squeezed orange juice, Prosecco

BELLINI 8

Fresh peach, Prosecco

CARAFES TO SHARE 20

Mimosa or Bellini